

AARONAP CELLARS

2018 SUMMER BLUSH



Wine Summary:

Just a few miles down the road (across the river and through the woods) from the winery is the birthplace of the Concord grape, first grown by Ephraim Wales Bull (E.B.) in 1849. E.B. sought to develop the best grape capable of growing in his native New England climate and stumbled across the varietal he called “Concord” (in honor of his home town) after thousands of trials. Long loved for jam, pies, and summer snacking, the lowly Concord grape is often neglected within the wine industry. To honor our ancestral viticulturist neighbor, we lightly pressed Concord grapes and blend with Cayuga to produce a delightfully pink and sweet rosé wine full of grape jam aromas. E.B. would be proud!

Tasting Notes:

The eye is graced with a light salmon color, while aromas of honeysuckle, fresh grapes, rhubarb, strawberry, and white flowers grace the nose. Rough mouthfeel and sweet, soft finish.

Food Pairing Suggestions: Pair with strawberries, watermelon, soft brie or chevre cheese and crackers, or just a warm summer day on the back patio or beach.

Technical Data:

Varietal Composition: 90% Cayuga White & 10% Concord

Appellation: Massachusetts, Southeastern (Coastal Vineyards, South Dartmouth)

Aging Protocol: 10 months in 100% Stainless steel.

Alcohol by volume: 10.5% *Residual sugar:* 3.5% (sweet) *Production Volume:* 1150 bottles